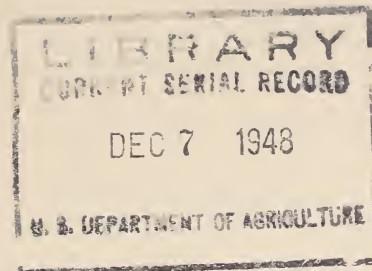


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LIST OF PUBLICATIONS
ON

CUCUMBER PICKLING AND SALTING OF VEGETABLES //
RESULTING FROM COOPERATIVE INVESTIGATIONS AT RALEIGH, N. C.,
BY THE

UNITED STATES DEPARTMENT OF AGRICULTURE 1/

AND

NORTH CAROLINA AGRICULTURAL EXPERIMENT STATION 2/
SEPTEMBER 1938 — JANUARY 1948 X

1/ Agricultural Chemical Research Division, Bureau of Agricultural and Industrial Chemistry, Agricultural Research Administration.

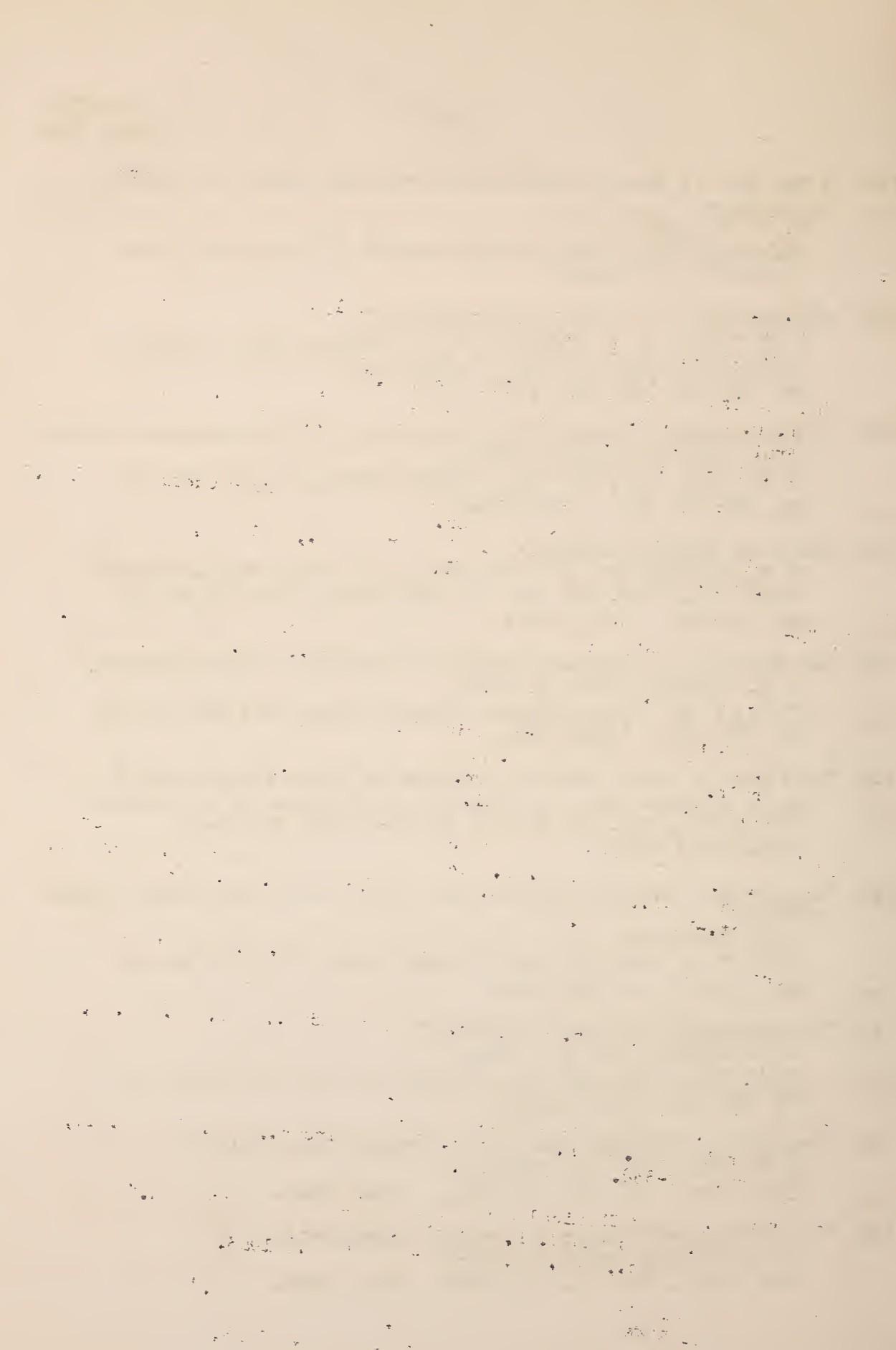
2/ Department of Horticulture.

- ✓ (1) "The Preservation of Brine Samples for Chemical Analysis."
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pp. 6-7. (Sept.) 1938.
- ✓ (2) "Rate of Heat Penetration During the Pasteurization of Cucumber Pickle!"
J. L. Etchells.
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pp. 68-70. (Nov.) 1938.
- (3) "Growth of Mycoderma scum Under Oil."
J. L. Etchells and H. K. Veldhuis.
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pp. 265-267; 280. (May) 1939.
- ✓ (4) "Gaseous Products of Cucumber Pickle Fermentations."
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- ✓ (5) "Salting of Cucumbers: Influence of Brine Salinity on Acid Formation."
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- ✓ (6) "Methods of Examination of Fresh Cucumber Pickle."
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- ✓ (7) "Chemical and Bacteriological Changes in Dill Pickle Brines During Fermentation."
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- ✓ (9) "Observations on Bloater Formation in Cucumber Fermentation."
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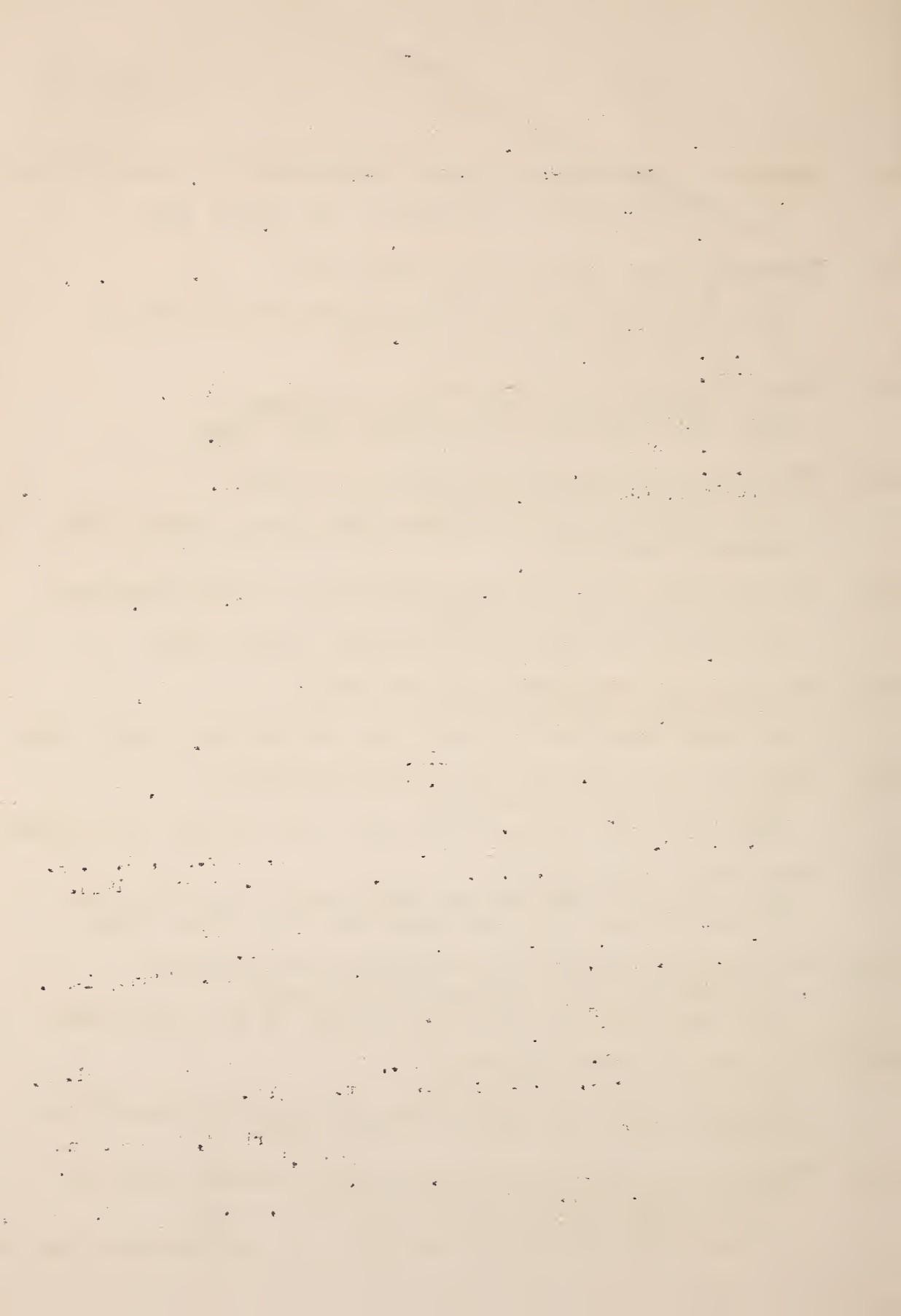
✓ Indicates articles that are no longer available in reprint form. They may be obtained from the journals in any large library.

AIC-183
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